Welcome to a LCHD Educational Presentation on Cold Holding

A quiz will be given first to see what the staff knows about cold holding



What is the minimum cold holding temperature for potentially hazardous foods?

A. 45°F

B. 36°F

C. 41°F

D. 50°F

Which is <u>not</u> an approved method to hold cold foods?

- A. At room temperature
- B. Chill pans/containers
- C. In cooler
- D. On ice

Which of the following is <u>not</u> a potentially hazardous food?

- A. Sliced cantaloupe
- B. Raw eggs
- C. White bread
- D. Cooked broccoli

What type of thermometer is best for taking and recording internal food temperatures?

- A. Laser/Infrared thermometer
- B. Metal stem-type thermometer
- C. Meat thermometer
- D. Your finger

What is the recommended air temperature setting for any cooler in order to maintain foods at or below 41°F?

Raw hamburger inside a reach-in cooler was at 48°F at 1:30 pm. What are the possible corrective actions?

- A. Discard the food
- B. Check the temperature of other items in the same cooler
- C. Calibrate your thermometer
- D. All of the above

COLD HOLDING OF FOODS



Cold Holding - The Basics

- To prevent foodborne illness
- Examples of potentially hazardous food
- Delivery of food
- Storage of food
- Refrigeration maintenance and thermometers
- Internal food temperatures
- Record keeping with log sheets

Why Hold Foods Cold?

Prevents bacterial growth and foodborne illnesses.







Potentially hazardous food examples include:

- ✓ Meat
- √ Fish
- ✓ Shell fish
- ✓ Eggs
- √ Cheese

- ✓ Milk products
- ✓ Cut melon
- ✓ Fresh cut tomatoes
 - ✓ Sprouts
 - ✓ Cooked vegetables and more...



Hold potentially hazardous foods at 41°F or below.



Cold holding begins with monitoring food temperatures at delivery.





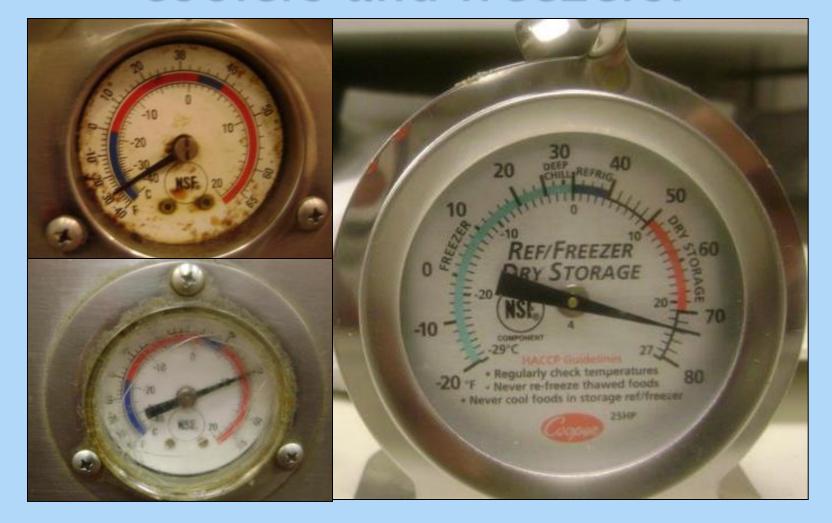
Immediately place cold potentially hazardous foods in coolers or freezers.







Provide visible and accurate monitoring thermometers for all coolers and freezers.



Cold Holding Storage

- Routinely monitor all cooler/freezer temperatures
- Maintain all coolers/ freezers in good repair.
- Keep all fans and compressor coils clean.



Damaged Coolers









Monitor food temperatures throughout the day.



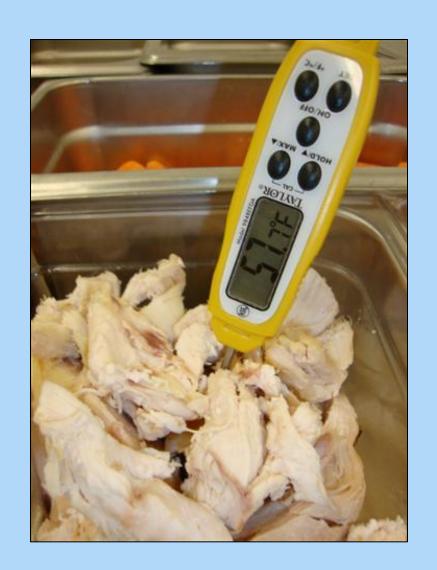






Metal Stem Thermometers

- Verify
 temperatures with
 a metal stem-type
 thermometer
- Calibrate thermometers daily



- Use small batches when prepping food.
- Limit preparation time to prevent foods from entering the danger zone.



- Allow space between food items for proper air flow.
- Speed racks
 promote air flow in a walk-in cooler.
- Overstocked coolers will restrict air flow.
- Additional coolers may be required.





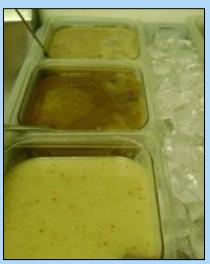
Hold potentially hazardous foods at 41°F or below with proper equipment.











There is more than one way to hold foods cold.









Improper holding of foods is a temperature violation.









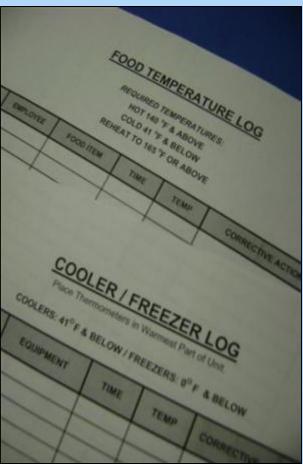




Take temperatures routinely and record on proper log sheets.







Any Questions?

Now, time to review the quiz.

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Food safety is your responsibility!

